

**Amendments to the Claims:**

The listing of claims will replace all prior versions and listings of claims in the application:

**Listing of Claims:**

Claim 1 (Original) Sterilized aqueous suspension comprising protein and fat or a fat replacer and from 0.01 wt% to 1 wt% emulsifier with a hydrophylic/lypophylic balance of at or below 16.

Claim 2 (Original) Aqueous suspension according to claim 1 comprising from 0.5 to 10 wt% protein.

Claim 3 (Currently Amended) Aqueous suspension according to ~~any of claims 1-2~~claim 1 wherein the protein is a dairy protein.

Claim 4 (Currently Amended) Aqueous suspension according to ~~any of claims 1-3~~claim 1 wherein the emulsifier is selected from the group comprising monoglycerides, lecithins, diglycerides, diacetyl tartaric acid esters of mono-and diglycerides, sucrose esters of fatty acids, sodium steoroyl lactylate (SSL), citric acid esters of mono- and diglycerides, or a combination thereof.

Claim 5 (Currently Amended) Aqueous suspension according to ~~any of claims 1-4~~claim 1 wherein the emulsifier is selected from the group comprising monoglycerides, lecithins, diglycerides or a combination thereof.

Claim 6 (Currently Amended) Aqueous suspension according to ~~any of claims 1-5~~claim 1 wherein the emulsifier is a monoglyceride.

| Claim 7 (Currently Amended) Aqueous suspension according to ~~any of claims 1-6~~claim 1  
| wherein the amount of emulsifier is from 0.05 to 0.2 wt%.

| Claim 8 (Currently Amended) Aqueous suspension according to ~~any of claims 1-7~~claim 1  
| comprising from 0.1 to 8 wt% fat.

| Claim 9 (Currently Amended) Aqueous suspension according to ~~any of claims 1-8~~claim 1  
| comprising a phytosterol.

Claim 10 (Original) Use of an emulsifier with HLB value at or below 16 to reduce age  
gelation in sterilized protein containing suspensions.